

CLAIMS

1. A provided with an edible coating, which comprises:
a nut, and
5 at least, a layer of coating for said nut that comprises an edible film,
said film comprising an edible compound selected from the group formed of
hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC),
methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose
(EMC), acacia gum (GA), maltodextrin (MD), a lipid or a combination of
10 various lipids, and their mixtures.
2. Nut coated according to claim 1, in which said nut is selected from
the group formed of hazelnuts, almonds, walnuts, peanuts, pistachios, pine
nuts, macadamia nuts, pecan nuts, raisins, cocoa beans, cashews,
15 chestnuts, extruded cereals, and soybean derivatives.
3. Nut coated according to claim 1, in which said nut is either whole or
chopped.
- 20 4. Nut coated according to claim 1, in which said edible compound is
selected from the group formed of hydroxypropylmethyl cellulose (HPMC),
hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl
cellulose (CMC), ethylmethyl cellulose (EMC) and their mixtures.
- 25 5. Nut coated according to claim 1, in which said edible compound
comprises a mixture of acacia gum (AG) and maltodextrin (MD).
- 30 6. Nut coated according to claim 1, in which said edible compound
comprises a mixture of (i) a cellulose ether selected from amongst
hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC),
methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose
(EMC) and their mixtures, and (ii) acacia gum (AG).
- 35 7. Nut coated according to claim 1, in which said edible compound
comprises a mixture of (i) a cellulose ether selected from amongst

hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC) and their mixtures, and (ii) a lipid or a combination of various lipids.

5 8. Nut coated according to claim 1, in which said edible film further comprises a protein.

10 9. Nut coated according to claim 1, which comprises between 0.05% and 4%, preferably between 0.05 and 2% by weight, expressed in dry weight in relation to the total weight of the nut coated with said edible compound.

15 10. Nut coated according to claim 1, in which the thickness of the coating layer of said nut, which comprises an edible film, ranges from 5 μ m to 1 mm, preferably, 10 - 200 μ m.

20 11. Nut coated according to claim 1, which further comprises an additive selected from the group formed of plasticizers, antioxidants, functional and/or bioactive or nutraceutical components, colours, aromas, flavour boosters, sweeteners, polishes, and their mixtures.

25 12. A procedure for producing a nut coated with an edible coating according to any of the claims 1 to 11, which comprises the stages of:

- 30 a) applying a filmogenic solution that comprises an edible compound selected from the group formed of hydroxypropylmethyl cellulose (HPMC), hydroxy propyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC), acacia gum (AG), maltodextrin (MD), a lipid or a combination of various lipids, and their mixtures, on the surface of a nut to be coated; and
- 35 b) drying the filmogenic solution deposited on the surface of said nut to be coated.

40 13. Procedure according to claim 12, in which said filmogenic solution comprises and edible compound selected from amongst the group formed of

hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC) and their mixtures.

5 14. Procedure according to claim 12, in which said edible compound comprises a mixture of acacia gum (AG) and maltodextrin (MD).

10 15. Procedure according to claim 12, in which said edible compound comprises a mixture of (i) cellulose ether selected from amongst hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC), and their mixtures, and (ii) acacia gum (AG).

15 16. Procedure according to claim 12, in which said edible compound comprises a mixture of (i) cellulose ether selected from amongst hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC), and their mixtures, and (ii) a lipid or a combination of various lipids.

20 17. Procedure according to claim 12, in which said filmogenic solution further comprises a protein.

25 18. Procedure according to claim 12, in which said filmogenic solution comprises one or more edible compounds in a concentration between 1% - 50% by weight.

30 19. Procedure according to claim 18, in which said filmogenic solution comprises an edible compound selected from the group formed of hydroxypropylmethyl cellulose (HPMC), hydroxypropyl cellulose (HPC), methyl cellulose (MC), carboxymethyl cellulose (CMC), ethylmethyl cellulose (EMC), and their mixtures, in a concentration between 1% and 20% by weight, preferably, between 2% - 14% by weight.

35 20. Procedure according to claim 12, in which said filmogenic solution is applied on the nut to be coated in a rotary drum by dripping or spraying.

21. Procedure according to claim 12, in which the quantity of edible compound present on the coated nut, expressed in dry weight in relation to the total weight of the coated nut lies between 0.05 and 4% by weight, preferably between 0.05 - 2% by weight.

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22. Procedure according to claim 12, in which the drying of said filmogenic solution deposited on said nut to be coated is done with air at a temperature equal to or lower than 200 °C, preferably at a temperature equal to or lower than 110 °C.

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23. Procedure according to claim 12, in which the drying of said filmogenic solution deposited on said nut to be coated comprises the addition of a compound in powder form, selected from amongst an edible polysaccharide, an edible lipid, an edible protein, and their mixtures, the same as or different from the edible compounds present in the filmogenic solution.

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24. Procedure according to claim 12, in which the drying of said filmogenic solution deposited on said nut to be coated is done in a rotary drum by means of a blower.

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25. Procedure according to claim 12, in which the drying of said filmogenic solution deposited on said nut is done in a drying tunnel, air-conditioned chamber, oven or kiln.

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26. Procedure according to claim 12, in which the drying of said filmogenic solution deposited on said nut is done in a drying tunnel that comprises the following areas:

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- 1) hot air drying;
- 2) infra-red lamp radiation drying; and
- 3) cold air cooling.

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27. Procedure according to claim 12, which comprises repeating a variable number of times the stages involved in the application (stage a) and

drying (stage b) of the filmogenic solution.

28. Procedure according to claim 12, in which said layers are the same or different.

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29. Procedure according to claim 12, which comprises the inclusion of one or more additives to said filmogenic solution.

30. Procedure according to claim 12, which further comprises the addition of one or more additives to said coated nut.

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31. A derivative of a nut which comprises a nut coated according to any of claims 1 to 11, or obtainable by means of a procedure according to any of claims 12 to 30, and, furthermore, an additional coating selected from amongst sugar, honey, salt or chocolate, which covers said coated nut.

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